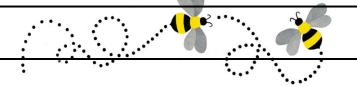
# The Bee Line

# **Pineywoods Beekeepers Association**

Next Meeting Thursday, July 14, 7:00 pm Angelina Co. Chamber of Commerce 1615 South Chestnut, Lufkin

Volume 16 Issue 7



July 2016

## **July Program**

Summer ~ time to extract your honey! This month Marie C. Kocyan will discuss honey characteristics and benefits, bottled honey quality presentation for gifting or marketing, and honey harvesting including a demonstration of honey extraction. Optimize the hard work of your forager honey bees and get the most out of your surplus honey supers!

Our PBA Moffett Apiary honey supers are almost ready to extract – join in the fun, watch, help, learn – details of Honey Extraction Day forthcoming!

#### Refreshments

Beverages: Ken Clegg; Snacks: Melony Jackson and Rachel Payne

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 (h), 903-288-0610 (c), or <a href="mailto:rachelpayne519@yahoo.com">rachelpayne519@yahoo.com</a> so that we may supply them.

#### You're the Bee's Knees!

6/7 – PBA member Bob Love presented a program on "Bee Removal" at the Deep East Texas Beekeepers Association meeting in San Augustine.

7/5 – PBA Secretary Linda Bordelon will present "Keep Bees Buzzing: Plants, Flowers, and Trees that Love Bees" at the Deep East Texas Beekeepers Association meeting.

#### **Assorted Buzziness**

PBA Fall Family Picnic -

Our usual PBA Summer Family Picnic was postponed in June due to weather, but we're not going to let that stop our fun! The Picnic will be held on a Saturday in September - watch for details, including a Fall Hive Inspection Field Day!

#### PBA 2016 Youth Program -

Our four youth this year have completed Bee School, assembled and painted their deep brood boxes, and installed their nucs of honey bees with the guidance of their mentors! We look forward to hearing about their beekeeping adventures: David Gallager mentoring Nathan Perkins and Levi Wilson in Nacogdoches, and Scott Martin mentoring Rebekah and Jonathan Jackson in Woodville.

Youth Program Requirement Reminder: Young beekeepers in our PBA Youth Program, be sure to create and schedule your 'Updates,' which can be as simple as a few minutes of reading a blog of your experiences/observations/beekeeping questions, or as creative as a scrapbook, or slideshow of your photos that we can help you place on our projection screen. Contact Youth Program Chairman Colin Bishop cbish@yahoo.com 409-466-4644

#### **Buy and Sell**

For sale: Used beekeeping equipment in Lufkin – a Little Wonder 4-frame manual-turn honey extractor (\$350.00 cash), an electric 4-frame honey extractor (\$450.00 cash), and a solar wax melter with stand (\$250.00 cash). Contact Karl Lemke 936-875-4870 <a href="mailto:sslemke@consolidated.net">sslemke@consolidated.net</a>







Wanted: Jesuz Vasquez would like to buy several medium surplus honey supers. 409-594-4251 (cell)

Ongoing bulk white granulated sugar source in Tyler – approx 35 cents/lb by the 55-gallon drum or smaller portions to your container. Les Jeske 903-561-2085 PM 4011 Birdwell Drive, Tyler 75703.

## From the Hexagonal Office

by Mike Bordelon

Bees are still swarming; it seems like many of us are doing our part in repopulating the woods with our

bees. Hive beetles are at it again. I lost one hive but gained one when a swarm occupied an abandoned top bar I had cleared out, but had left in the bee yard. It seems like we had a good honey flow as most of my supers are full and capped - time to extract.

President's Project - Long hive is complete --- about time! I will transfer bees from one of my existing hives in a few days. I have a number of pictures and can make a slide presentation sometime in the future.







BEE AWARE FOR JULY - "Removing Beeswax and Propolis"

Beekeepers will collect both wax and propolis on clothing and equipment. How do you remove it? When removing beeswax from clothing, let the wax harden. Then, use a dull knife to scrape away as much as you can. After scraping, soak the wax spot in a stain remover. Then put an absorbent paper towel beneath the wax spot and touch the spot with a hot iron. The towel will absorb any residual wax. Sticky propolis is notorious for adhering to hands, bee gloves, hive tools, and clothing. In most cases propolis can be removed with isopropyl alcohol. For removing propolis, soak hands with a common alcohol-based hand sanitizer. While hands are still wet, add a pumice-based hand sanitizer to the mix and scour thoroughly.

#### **Comb-Grown Goodness**

# **Honey Strawberry Lemonade Popsicles**

http://www.honey.com/recipes/detail/strawberry-lemonade-popsicles

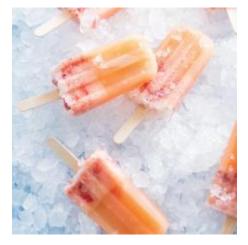
2 cups fresh strawberries, washed and stemmed, ½ cup reserved and diced

½ cup fresh or prepared lemon juice

½ cup honey

1 cup water

Place all ingredients except the ½ cup diced strawberries in a blender and mix on high until the strawberries are completely incorporated, about 1 minute. Divide the diced strawberries between the popsicle molds and carefully pour the strawberry lemonade mixture to the top of each mold. Insert the popsicle sticks in each mold and freeze until the popsicles are completely frozen.



**Tip:** Run warm water over the molds for just a moment for easy popsicle removal.

## Baby Back Ribs with Honey, Chipotle & Mango Glaze

http://www.honey.com/recipes/detail/13/baby-back-ribs-with-honey-chipotle-mango-glaze

- 1 cup honey
- 2 full racks baby back ribs
- 1 can chipotle peppers in adobo sauce
- 4 ripe mangos, cubed
- 1 teaspoon pepper
- 1 tablespoon salt

Remove ribs from packaging, rinse and pat dry. Remove membrane from backside of ribs. Place in shallow pan, sprinkle salt and pepper evenly and set aside. In a small sauce pan, add chipotle, mango, and honey. Cook over medium heat, stirring constantly, until cooked down and thick enough to coat the back



of a spoon. Using the slow and low method of BBQing, set temperature to 225-240°. If using coals, let them burn off and move over to one side of the grill. Wrap the ribs and 2/3 of the sauce mixture in aluminum foil tightly and place on grill. Close lid. After 2 hours, flip the ribs and let cook for another 2 hours. Open the aluminum and remove ribs, place them on grill and brush on remaining sauce and let cook another 30 minutes. Remove and serve hot.



Top: Bob Love presents at the June meeting of the DETBA. A bee on a cucumber blossom in Rachel Payne's garden.

Middle: Jesse and Olivia Payne paint their mama's nuc boxes. Olivia decorates her mama's top bar hive.

Bottom: A swarm at Bright Coop in Nacogdoches. The swarm later that day. Unfortunately, they didn't like their new house and left!

You can download plans for making four 5-frame nuc boxes out of a single sheet of ½" thick 4'x8' plywood here: <a href="http://www.beesource.com/wordpress/wp-content/uploads/5framenuc coates.pdf">http://www.beesource.com/wordpress/wp-content/uploads/5framenuc coates.pdf</a>